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(54) Title: HIGH TEMPERATURE ENZYMATIC VEGETABLE PROCESSING

(57) Abstract: This invention relates to a method of producing a vegetable product, comprising the steps of : a) crushing, chopping or slicing a vegetable into pieces of 1 to 30 mm; b) before of after step a) blanching the vegetable pieces at a temperature of 60°C to 90°C; c) holding the blanched vegetable pieces in the presence of an endo-acting pectinase activity at a temperature from 60°C to 90°C; and d) optionally blending the macerated vegetable pieces.

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